



# "Community Brew"

A Community Partnership Proposal from

## Zoo City Zymurgists

## **Summary**

The Zoo City Zymurgists ("ZCZ"), a Missoula-based club of homebrew enthusiasts, is seeking a local brewery to participate with us in a "Community Brew" project. The essence of the project is that the club will produce an ale recipe to be approved by the partner brewery and donate volunteer labor to participate in the brewing process. The profits from the sale of the beer will be divided between the partner brewery, a local charity, and the club.

## **A Proven Model**

For several years, a Portland, Oregon homebrew club known as the Oregon Brew Crew has created recipes that are in turn produced and distributed by Widmer Brewing under the "Collaborator" brand. These award-winning recipes, including "Snowplow Milk Stout", are enjoyed by beer lovers nationwide. The Collaborator project focuses on little-known and unique beer styles to emphasize diversity of brewing techniques, and a portion of the profits are donated to a local scholarship fund.

## **Benefits to the Partner Brewery**

- Enhanced community involvement
- Introduction of a new beer to its product line
- Potential new grassroots support and marketing channels
- Tax benefits of charitable giving
- Good "karma"

## **Benefits to ZCZ**

- Increased club visibility
- Experience working in a commercial brewery for members
- Portion of the profits generated by sale of the Community Brew.

## **Benefits to the Community**

Aside from the goodwill and enhanced sense of community to be enjoyed by local beer lovers, one of the goals of the Community Brew Project is to make donations to local charities. The specific charity will be selected by the Partner Brewery in collaboration with ZCZ.

## Responsibilities of the Partner Brewery

- Selecting a beer style and providing style guidelines to ZCZ. A useful system for doing so is provided by the Beer Judge Certification Program, and that organization's 2004 Style Guide is attached to this document.
- Selecting one of the samples provided by ZCZ based on adherence to the selected style, overall quality, and commercial viability. If no sample meets the Partner Brewery's approval, detailed feedback will be provided to ZCZ and ZCZ members will produce one additional round of six sample brews.
- Converting recipe proportions as appropriate for the Partner Brewery's equipment.
- Supplying the ingredients for one batch of beer (the "Community Brew") based on the selected recipe.
- Naming the Community Brew.
- Managing all volunteer labor provided by ZCZ to the Partner Brewery.
- Marketing the Community Brew by all reasonable means, and including reference to ZCZ in advertising where feasible.
- Managing revenue generated by sales of the Community Brew as described in this document.

## Responsibilities of ZCZ

- Brewing at least six homebrew-sized batches of beer that adhere to the style guidelines provided by the Partner Brewery. If none of the samples provided meet with the Partner Brewery's approval, upon receiving detailed feedback from the Partner brewery, ZCZ members will brew six new batches based on that feedback.
- Providing detailed recipe information to the Partner Brewery for the selected brew, including grain bill, hop additions, yeast type, and fermentation schedule.
- Providing as much volunteer labor that is directly related to the production of the first batch of Community Brew as requested by the Partner Brewery.
- Through word-of-mouth efforts, creating local "buzz" about the Community Brew.

## Term

Except as specified in the section "Profit Distribution" below, the terms of this document are intended for a single "batch" (a standard brewing session in Partner Brewery's brew kettle).

## Profit Distribution

The profit distribution schedule for the first batch of the Community Brew shall be:

40%	Charitable Organization (chosen by the Partner Brewer & ZCZ)
40%	ZCZ
20%	Partner Brewery

If the Partner Brewery opts to brew the same Community Brew beyond the first batch, the profit distribution schedule shall be:

20%	Charitable Organization (chosen by the Partner Brewery)
20%	ZCZ
60%	Partner Brewery

**Name of Authorized Representative of ZCZ:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Partner Brewery Name:** \_\_\_\_\_

**Name of Authorized Representative of Partner Brewery:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

## Appendix: 2004 Beer Judge Certification Program Style Guidelines

STYLE	OG	FG	ABV%	IBU	COLOR SRM
<b>1. LIGHT LAGER</b>					
A. Lite American Lager	1.030-40	0.998-1.008	3.2-4.2	8-12	2-3
B. Standard American Lager	1.040-50	1.004-10	4.2-5.1	8-15	2-4
C. Premium American Lager	1.046-56	1.008-12	4.7-6.0	15-25	2-6
D. Munich Helles	1.045-51	1.008-12	4.7-5.4	16-22	3-5
E. Dortmunder Export	1.048-56	1.010-15	4.8-6.0	23-30	4-6
<b>2. PILSNER</b>					
A. German Pilsner (Pils)	1.044-50	1.008-13	4.4-5.2	25-45	2-5
B. Bohemian Pilsener	1.044-56	1.013-17	4.2-5.4	35-45	3.5-6
C. Classic American Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
<b>3. EUROPEAN AMBER LAGER</b>					
A. Vienna Lager	1.046-52	1.010-14	4.5-5.7	18-30	10-16
B. Oktoberfest/Märzen	1.050-56	1.012-16	4.8-5.7	20-28	7-14
<b>4. DARK LAGER</b>					
A. Dark American Lager	1.044-56	1.008-12	4.2-6.0	8-20	14-22
B. Munich Dunkel	1.048-56	1.010-16	4.5-5.6	18-28	14-28
C. Schwarzbier	1.046-52	1.010-16	4.4-5.4	22-32	17-30+
<b>5. BOCK</b>					
A. Maibock/Helles Bock	1.064-72	1.011-18	6.3-7.4	23-35	6-11
B. Traditional Bock	1.064-72	1.013-19	6.3-7.2	20-27	14-22
C. Doppelbock	1.072-96+	1.016-24+	7.0-10.0+	16-26+	6-25
D. Eisbock	1.078-120+	1.020-35+	9.0-14.0+	25-35+	18-30+
<b>6. LIGHT HYBRID BEER</b>					
A. Cream Ale	1.044-55	1.006-12	3.8-5.5	15-20	2.5-5
B. Blonde Ale	1.038-54	1.008-13	4.2-5.6	15-28	3-6
C. Kölsch	1.044-50	1.007-11	4.4-5.2	20-30	3.5-5
D. American Wheat or Rye Beer	1.040-55	1.008-13	4.0-5.5	15-30	3-6
<b>7. AMBER HYBRID BEER</b>					
A. North German Altbier	1.046-54	1.010-15	4.5-5.2	25-40	13-19
B. California Common Beer	1.048-54	1.011-14	4.5-5.5	30-45	10-14
C. Düsseldorf Altbier	1.046-54	1.010-15	4.5-5.2	35-50	13-17
<b>8. ENGLISH PALE ALE</b>					
A. Standard/Ordinary Bitter	1.032-40	1.007-11	3.2-3.8	25-35	4-14
B. Special/Best/Premium Bitter	1.040-48	1.008-12	3.8-4.6	25-40	5-16
C. Extra Special/Strong Bitter (English Pale Ale)	1.048-60+	1.010-16	4.6-6.2	30-50+	6-18
<b>9. SCOTTISH AND IRISH ALE</b>					
A. Scottish Light 60/-	1.030-35	1.010-13	2.5-3.2	10-20	9-17
B. Scottish Heavy 70/-	1.035-40	1.010-15	3.2-3.9	10-25	9-17
C. Scottish Export 80/-	1.040-54	1.010-16	3.9-5.0	15-30	9-17
D. Irish Red Ale	1.044-60	1.010-14	4.0-6.0	17-28	9-18
E. Strong Scotch Ale	1.070-130	1.018-30+	6.5-10.0	17-35	14-25

STYLE	OG	FG	ABV%	IBU	COLO R SRM
<b>10. AMERICAN ALE</b>					
A. American Pale Ale	1.045-60	1.010-15	4.5-6.0	30-45+	5-14
B. American Amber Ale	1.045-60	1.010-15	4.5-6.0	25-40+	10-17
C. American Brown Ale	1.045-60	1.010-16	4.3-6.2	20-40	18-35
<b>11. ENGLISH BROWN ALE</b>					
A. Mild	1.030-38	1.008-13	2.8-4.5	10-25	12-25
B. Southern English Brown Ale	1.035-42	1.011-14	2.8-4.2	12-20	19-35
C. Northern English Brown Ale	1.040-52	1.008-13	4.2-5.4	20-30	12-22
<b>12. PORTER</b>					
A. Brown Porter	1.040-52	1.008-14	4.0-5.4	18-35	20-30
B. Robust Porter	1.048-65	1.012-16	4.8-6.0	25-50+	22-35+
C. Baltic Porter	1.060-90	1.016-24	5.5-9.5	20-40	17-30
<b>13. STOUT</b>					
A. Dry Stout	1.036-50	1.007-11	4.0-5.0	30-45	25-40+
B. Sweet Stout	1.042-56	1.010-23	4.0-6.0	25-40	30-40+
C. Oatmeal Stout	1.048-65	1.010-18	4.2-5.9	25-40	22-40+
D. Foreign Extra Stout	1.056-75	1.010-18	5.5-8.0	30-70	30-40+
E. American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40+
F. Imperial Stout	1.075-95+	1.018-30+	8.0-12.0+	50-90+	30-40+
<b>14. INDIA PALE ALE (IPA)</b>					
A. English IPA	1.050-75	1.010-18	5.0-7.5	40-60	8-14
B. American IPA	1.056-75	1.010-18	5.5-7.5	40-60+	6-15
C. Imperial IPA	1.075-90+	1.012-20	7.5-10.0+	60-100+	8-15
<b>15. GERMAN WHEAT AND RYE BEER</b>					
A. Weizen/Weissbier	1.044-52	1.010-14	4.3-5.6	8-15	2-8
B. Dunkelweizen	1.044-56	1.010-14	4.3-5.6	10-18	14-23
C. Weizenbock	1.064-80+	1.015-22	6.5-8.0+	15-30	12-25
D. Roggenbier (German Rye Beer)	1.046-56	1.010-14	4.5-6.0	10-20	14-19
<b>16. BELGIAN AND FRENCH ALE</b>					
A. Witbier	1.044-52	1.008-12	4.5-5.5	10-20	2-4
B. Belgian Pale Ale	1.048-54	1.010-14	4.8-5.5	20-30	8-14
C. Saison	1.048-80	1.010-16	5.0-8.5	25-45	5-12
D. Bière de Garde	1.060-80	1.012-18	6.0-8.0	20-30	6-19
E. Belgian Specialty Ale	Variable	Variable	Variable	Variable	Variable
<b>17. SOUR ALE</b>					
A. Berliner Weisse	1.028-32	1.004-06	2.8-3.6	3-8	2-3
B. Flanders Red Ale	1.046-54	1.008-16	5.0-5.5	15-25	10-16
C. Flanders Brown Ale/Oud Bruin	1.043-77	1.012-16	4.0-8.0	15-25	15-20
D. Straight (Unblended) Lambic	1.040-54	1.000-10	5.0-6.5	<10	3-7
E. Gueuze	1.040-60	1.000-06	5.0-8.0	<10	3-7
F. Fruit Lambic	1.040-60	1.000-10	5.0-7.0	<10	3-7+

STYLE	OG	FG	ABV%	IBU	COLO R SRM
<b>18. BELGIAN STRONG ALE</b>					
A. Belgian Blond Ale	1.062-75	1.008-16	6.0-7.5	20-30	4-6
B. Belgian Dubbel	1.062-75	1.010-18	6.0-7.5	15-25	10-14
C. Belgian Tripel	1.075-85	1.010-16	7.5-9.0	25-38	4.5-6
D. Belgian Golden Strong Ale	1.070-95	1.010-16	7.5-10.0	25-35	4-6
E. Belgian Dark Strong Ale	1.075-110+	1.010-24	8.0-12.0+	15-25+	14-20
<b>19. STRONG ALE</b>					
A. Old Ale	1.060-90+	1.015-22+	6.0-9.0+	30-60+	10-22+
B. English Barleywine	1.080-120+	1.018-30+	8.0-12.0+	35-70	8-22
C. American Barleywine	1.080-120+	1.016-30+	8.0-12.0+	50-120+	10-19
<b>20. FRUIT BEER</b>					
	Varies	with base		beer	style
<b>21. SPICE/HERB/VEGETABLE BEER</b>					
A. Spice, Herb, or Vegetable Beer	Varies	with base		beer	style
B. Christmas/Winter Specialty Spiced Beer	Varies	with base		beer	style
<b>22. SMOKE-FLAVORED &amp; WOOD-AGED BEER</b>					
A. Classic Rauchbier	1.050-56	1.012-16	4.8-6.0	20-30	14-22+
B. Other Smoked Beer	Varies	with base		beer	style
C. Wood-Aged Beer	Varies	with base		beer	style
<b>23. SPECIALTY BEER</b>					
	Varies	with base		beer	style
<b>24. TRADITIONAL MEAD</b>					
A. Dry Mead	Varies	0.990-1.010	Varies	N/A	N/A
B. Semi-Sweet Mead	Varies	1.010-25	Varies	N/A	N/A
C. Sweet Mead	Varies	1.025-40+	Varies	N/A	N/A
<b>25. MELOMEL (FRUIT MEAD)</b>					
A. Cyser (Apple Melomel)	Variable	See	Guidelines	N/A	N/A
B. Pymment (Grape Melomel)	Variable	See	Guidelines	N/A	N/A
C. Other Fruit Melomel	Variable	See	Guidelines	N/A	N/A
<b>26. OTHER MEAD</b>					
A. Metheglin	Variable	See	Guidelines	N/A	N/A
B. Braggot	Variable	See	Guidelines	N/A	N/A
C. Open Category Mead	Variable	See	Guidelines	N/A	N/A
<b>27. STANDARD CIDER AND PERRY</b>					
A. Common Cider	1.045-65	<1.020	5-8%	N/A	N/A
B. English Cider	1.050-75	0.995-1.010	6-9%	N/A	N/A
C. French Cider	1.050-65	1.010-20	3-6%	N/A	N/A
D. Common Perry	1.050-60	1.000-20	5-7%	N/A	N/A
E. Traditional Perry	1.050-70	1.000-20	5-9%	N/A	N/A
<b>28. SPECIALTY CIDER AND PERRY</b>					
A. New England Cider	1.060-100	0.995-1.010	7-13%	N/A	N/A
B. Fruit Cider	1.045-70	0.995-1.010	5-9%	N/A	N/A
C. Apple Wine	1.070-100	0.995-1.010	9-12%	N/A	N/A
D. Other Specialty Cider or Perry	1.045-100	0.995-1.020	5-12%	N/A	N/A